

Villa MONSIGNORE

BARBARESCO DOCG



TECHNICAL INFORMATION

AREA OF ORIGIN:	Neive, 300 above sea level
SOIL TYPE:	Clayey-Calcareous Soil
VARIETAL:	Nebbiolo
TRAINING SYSTEM:	Guyot
AVERAGE VINE AGE:	8-10 years
HARVEST PERIOD/METHOD:	Beginning of October
VINIFICATION:	Destemmed and crushed. Thermo-controlled fermentation at a temperature of 28°-30°C (82°-85°F). Average time of maceration is 10 days. Malolactic Fermentation occurs in November in steel vats.
MATURING AND AGING:	24 months in Slavonian oak barrels

ANALYTICAL CHARACTERISTICS

ALCOHOL:	14%
TOTAL ACIDITY:	5,90 g/l
VOLATILE ACIDITY:	0,50 g/l
TOTAL SULPHUR DIOXIDE:	100 mg/l
FREE SULPHUR DIOXIDE:	30mg/l

ORGANOLEPTIC PROPERTIES

COLOR:	Ruby Red
BOUQUET:	Fine, delicate and persistent bouquet with characteristic trace scents of strawberry and raspberry.
TASTE:	Dry, with silky tannins and notes of vanilla, velvety, elegant and full bodied.
SERVING TEMPERATURE:	18° C
SERVING SUGGESTIONS:	Aged cheeses, pasta, risotti, meat such as brasato, chicken

AVAILABLE SIZES:	750ml
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